CLARKE'S

CONFEDERATE HOUSEHOLD

ALMANAC,

FOR THE YEAR

1863

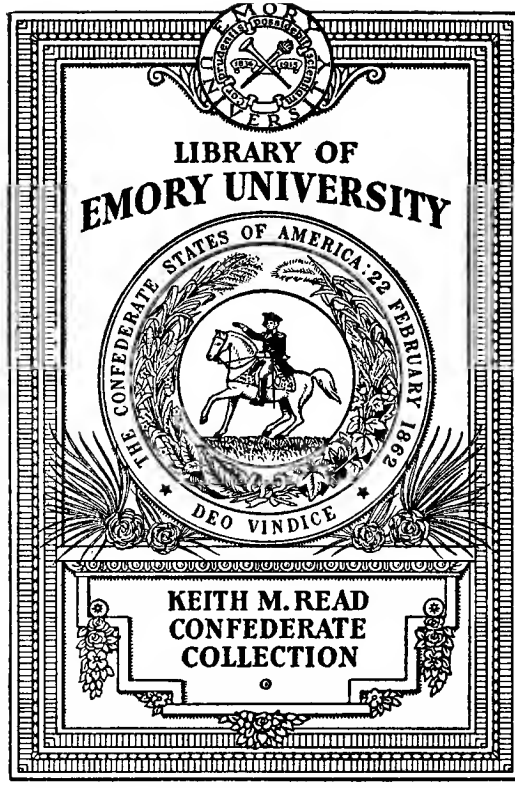
Being the Third Year of the Independence of the Confederate States of America.

H. C. CLARKE,

BOOKSELLER AND PUBLISHER,

VICKSBURG, MISS.

1863.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ECLIPSES FOR 1863.

THE first will be of the Sun, on the 17th of May, at 11h. 15m. A. M., invisible in America.

The second will be a total Eclipse of the Moon, on the 1st day of June, partially visible, and is calculated to apparent time, as follows :

	DAY.	H'R.	MIN.	SEC.	
The Eclipse begins on June	1,	4	17	38.	P. M.
Beginning of total darkness	"	5	24	36.	
End of total darkness	"	6	31	18.	
The Moon will rise at Augusta with 7 2-10 digits eclipsed on her Western limb.	"	7	1	0,	
The Eclipse will end	"	7	38	16.	
Duration of visibility	"	0	37	16.	

The third will be of the Sun, on the 11th of Nov., at 2h. 36m. A. M., invisible in America.

The fourth will be of the Moon, on the 25th day of November, visible and nearly total throughout the continent of America, and is calculated to apparent time, as follows :

	DAY.	H'R.	MIN.	SEC.	
Beginning at Augusta, Ga., ... Nov.	25	1	57	14.	A. M.
Middle of Eclipse.	"	3	37	53.	
Ecliptic Opposition...	"	3	43	21.	
End of Eclipse	"	5	18	32.	
Duration	"	3	21	18.	

Digits eclipsed 11 1-2, on the Moon's north limb.

At the greatest obscuration, about 1-24 part of the Moon's diameter, will remain uneclipsed.

EQUINOXES AND SOLSTICES.

Vernal Equinox, ... (Spring begins) ..... March 21st.
Summer Solstice, ... (Summer begins) ..... June 21st.
Autumnal Equinox, ... (Autumn begins) ..... Sept. 23d.
Winter Solstice, ... (Winter begins) ..... Dec. 21st.

ASPECTS OF THE PLANETS.

The Planet Venus will be Evening Star till September 29th, then Morning Star till the end of the year.

Jupiter will be in opposition with the Sun, on the 12th of April, when he will shine with his greatest brilliancy.

Saturn will be in opposition with the Sun, on the 20th of March, when he will be brightest.

Mars will be too near the Sun to afford any favorable opportunity of viewing him this year.

THE TWELVE SIGNS OF THE ZODIAC.

Spring Signs, ... 1. ♓ Pisces. 2. ♈ Aries. 3. ♉ Taurus
Summer Signs, ... 4. ♊ Gemini. 5. ♋ Cancer. 6. ♌ Leo.
Autumn Signs, ... 7. ♍ Virgo. 8. ♎ Libra. 9. ♏ Scorpio.
Winter Signs, ...10. ♐ Sagitt'us 11. ♑ Capri'us. 12. ♒ Aquarius.
The first six are called Northern Signs, and the other six Southern Signs

TABLE OF THE PRINCIPAL BODIES IN THE SOLAR SYSTEM.

NAMES.	Mean Diameter.	Mean Distance from the Sun.	Revolution and the Sun.	Revolution on Axis.	Velocity per m. in orbit.	Size—the Earth being 1.	Density—the Earth being 1	Weight, Earth being 1
	Miles.	Miles.	yrs. days	d. h. M.	Miles.			
The Sun..	883,246	.....	.....	25 9 59	.....	1,412,921,161	0.252	Infin.
Mercury..	3,224	36,814,000	 88	1 0 5	1,82[illegible]	0,053	1.139	0.060
Venus	7,687	68,787,000	 224	.. 23 21	1,3[illegible]	0,860	0.923	1.977
The Earth	7,912	95,103,000	1 ...	.. 23 56	1,138	1,000	1,000	1.000
The Moon	2,180	95.103,000	1 ...	27 7 43	38	0.020	0.615	1.000
Mars	4,189	144,908,000	1 321	1 0 37	921	0.725	0.748	0.431
Jupiter ...	80,170	494,797,000	11 315	.. 9 56	496	1,256,000	0.238	0.037
Saturn ...	79,042	907,168,000	29 167	.. 10.39	3[illegible]	771,000	0.138	0.011
Uranus ...	35,112	1,824,290,000	84 6	1 13 53	239	89,000	0.242	0.003
Neptune..	41,500	2,854 099,000	164 228	.. .. ..	208	142,000	0.140	0.001

NOTE.—There are more than fifty small Planets or Asteroids, between the orbit of Mars and Jupiter.

MEAN AND APPARENT TIME.

MEAN TIME is the time indicated by a well-regulated clock or watch running without variation, so as to make the day, or 24 hours, equal to the Mean Time at which the Sun comes to the meridian during the year. Apparent Time is the time which makes the Sun come to the meridian every day at 12 o'clock. On account of the elipticity of the earth's orbit, and its inclination to the equator, the sun does not always come to the meridian in exactly the same time; and hence, Apparent Time is irregular, and either gradually falls behind Mean Time, or gains on it, sometimes to the amount of more than sixteen minutes. When the Sun comes to the meridian earlier than the Mean Time, it is said to be fast: but when it comes to it later, it is said to be slow; and the amount by which Apparent Time differs from Mean Time is called the Equation of Time. In order to set a timepiece according to Mean Time, it is necessary to have a dial, or noon mark; and allowance must be made for the Equation of Time. This Almanac is in Mean Time.

EXPLANATION OF THE SIGNS USED IN THIS ALMANAC.

● New Moon, and Moon generally, ☾ First Quarter, ○ Full Moon, ☽ Last Quarter ☊ Moon's ascending node, or dragon's head. ☋ Moon's descending node, or dragon's tail. IN APOGEE—Moon farthest from the Earth IN PERIGEE Moon nearest the earth. ⊛ Highest—Moon farthest North ● Lowest Moon farthest South. ♄ Saturn. ♀ Venus ☌ near together. ♃ Jupiter. ☿ Mercury □ 90 deg. apart, ☍ Opposition or 180 degrees apart ♂ Mars. 7* Stars. ☉ Sun. ♅ Herschel.

Complete Court Calendars, &c. for the States of Alabama and Tennessee, will be inserted in orders of 10 gross and upwards from dealers ordering for circulation in those states respectively.

NOTE. Any person solving ten of the Problems contained in this Almanac, and sending to me at Americus, Ga., by the 15th of May next, the correct answers to the same, shall have the same acknowledged in the Almanac for 1864.

A few original problems for 1864, are solicited. They must be thoroughly solved and explained, in order to meet with attention

T. P. ASHMORE.

MOON'S PHASES.

	D.	H.	M.	
Full Moon	3	9	43	mo.
Last Quarter	10	5	10	mo.
New Moon	17	11	15	mo.
First Quarter	25	11	23	mo.

7. What is the velocity of water issuing from a head of water 5 feet deep?

8. What is the difference between the length of a pendulum, which vibrates half seconds, and one which swings 3 seconds?

D of M	D of W	Various Phenomena.	Sun rises H. M.	Sun sets H. M.	MOON'S PLACE.	Moon rises & sets H. M.		High tide Savannah H. M.	
1	Frid	St. Philip & St. James.	5	20	6	40	♑	4	52	8	6
2	Satur	*Warm and dry*	5	19	6	41	♑	5	48	8	40
3	S.	Tennessee seceded '61.	5	18	6	42	♒	rises.		9	20
4	Mon	Robert Grier died, '48.	5	17	6	43	♒	8	0	9	53
5	Tues	Moon lowest. *Damp*	5	16	6	44	♒	8	50	10	25
6	Wed	Humboldt died '59.	5	15	6	45	♒	9	41	10	59
7	Thur	*and much*	5	15	6	45	♓	10	36	11	33
8	Frid	*cloudy weather.*	5	14	6	46	♓	11	21	E.	9
9	Satur	Arcturus sou 10h 56m.	5	13	6	47	♓	11	59	0	52
10	S.	Rogation Sunday.	5	12	6	48	♓	morn.		1	42
11	Mon	*Rain with*	5	12	6	48	♈	0	46	2	38
12	Tues	Antares sou 1h 0m.	5	11	6	49	♈	1	32	3	46
13	Wed	*thunder.*	5	10	6	50	♈	2	25	4	59
14	Thur	Ascension day.	5	9	6	51	♉	3	36	6	4
15	Frid	*Now we may*	5	9	6	51	♉	4	41	7	6
16	Satur	*expect*	5	8	6	52	♉	5	58	8	1
17	S.	Sun eclipsed invisible.	5	7	6	53	♊	sets.		8	51
18	Mon	*a fine growing*	5	7	6	53	♊	8	2	9	44
19	Mues	Moon highest.	5	6	6	54	♋	8	51	10	32
20	Tued	Sun enters ♊ *season.*	5	5	6	55	♋	9	40	11	16
21	Whur	*till the end*	5	5	6	55	♌	10	36	Morn.	
22	Frid	*of this*	5	4	6	56	♌	10	5[illegible]	0	16
23	Satur	Irish rebellion com. '98.	5	4	6	56	♍	11	31	0	59
24	S.	Whit Sunday.	5	3	6	57	♍	11	58	1	38
25	Mon	Whit Monday. *month.*	5	3	6	57	♎	morn.		2	30
26	Mues	John Calvin died, 1564.	5	2	6	58	♎	0	52	3	28
27	Tued	*Fair*	5	2	6	58	♎	1	47	4	35
28	Wed	*nd pleasant*	5	1	6	59	♏	2	35	5	37
29	Thur	Gen. Putnam died, '90.	5	1	6	59	♏	3	21	6	36
30	Frid	[illegible]lex. Pope died, 1744.	5	0	7	0	♏	4	15	7	31
31	Satur	[illegible]nity Sunday.	5	0	7	0	♏	5	20	8	14

MOON'S PHASES.

	D.	H.	M.	
Full Moon	1	6	1	eve.
Last Quarter	8	1	13	eve.
New Moon	16	1	54	mo.
First Quarter	24	0	19	mo.

9. I observed, that while a stone was falling from a precipice, a string, with a bullet at the end, which measured 25 inches to the middle of the ball, had made five vibrations, what was the height of the precipice?

D. of M	D of W	Various Phenomena.	Sun rises H. M.	Sun sets H. M.	MOON'S PLACE	Moon ri & sts H. M.	High tide savannah H. M.
1	Mon	Moon eclipsed visible.	4 59	7 1	♑	rises.	8 54
2	Tues	Moon lowest. *Pleasant*	4 59	7 1		8 0	9 25
3	Wed	Transit of ♀ in 1769.	4 58	7 2	♒	8 50	10 7
4	Thur	*weather.*	4 58	7 2		9 42	10 43
5	Frid	Dr. Worcester died '21.	4 58	7 2		10 33	11 17
6	Satur	*Cloudy and some*	4 57	7 3	♓	11 22	11 56
7	*S.*	Antares sou 11h 13m.	4 57	7 3		11 50	E. 39
8	Mon	Gen. Jackson died '45.	4 57	7 3	♈	Morn.	1 25
9	Tues	S. L. Southard born '87.	4 57	7 3		0 43	2 19
10	Wed	Victory at Bethel, 1861.	4 56	7 4	♉	1 37	3 20
11	Thur	St. Barnabas. *rain.*	4 56	7 4		2 25	4 30
12	Frid	*Warm*	4 56	7 4		3 25	5 35
13	Satur	*and unpleasant.*	4 56	7 4	♊	4 35	6 43
14	*S.*	Moon highest.	4 56	7 4		5 40	7 45
15	Mon	*Rain with thunder.*	4 56	7 4	♋	6 48	8 40
16	Tues	Pres. Polk died, 1849.	4 55	7 5		sets.	9 32
17	Wed	Bat. Bunker Hill, 1775.	4 55	7 5	♌	9 5	10 20
18	Thur	Bat. Waterloo, 1815.	4 55	7 5		9 1	11 4
19	Frid	*More pleasant*	4 55	7 5	♍	19 50	11 4[illegible]
20	Satur	Q. Vict. crowned, '37.	4 55	7 5		0 20	Morn.
21	*S.*	Sun ent. ♋. Longest day.	4 55	7 5		10 21	0 28
22	Mon	Antares sou 10h 14m.	4 55	7 5	♎	11 10	1 6
23	Tues	Akenside died, 1772.	4 55	7 5		11 56	1 54
24	Wed	St. John Baptist.	4 55	7 5	♏	Morn.	2 40
25	Thur	Bish. Gadsden died, '52.	4 55	7 5		0 43	3 33
26	Frid	Bat. Fort Moul. 1776.	4 55	7 5	♐	1 31	4 39
27	Satur	Monmouth Bat. 1778.	4 56	7 4		2 33	5 42
28	*S.*	*Warm and*	4 56	7 4		3 41	6 44
29	Mon	☾ lowest. St. Peter.	4 56	7 4	♑	8	7 40
30	Tues	*dry weather.*	4 56	7 4		6 0	8 25

MOON'S PHASES.

	D.	H.	M.	
Full Moon	1	1	6	mo.
Last Quarter	7	10	17	eve.
New Moon	15	5	3	eve.
First Quarter	23	10	58	mo.
Full Moon	30	7	38	mo.

10. There is a sluice, one end of which is 2 1-2 feet lower than the other, what is the velocity of the stream per second?

11. If a ball fall through a space of 484 feet in 5 1-2 seconds, with what velocity will it strike?

D. of M	D of W	Various Phenomena.	Sun rises H. M.	Sun sets H. M.	MOON'S PLACE.	Moon ri. & sts H. M.	High tide Savannah H. M.
1	Wed	*Sultry weather.*	4 56	7 4		rises.	9 7
2	Thur	Vis. of B. V Mary.	4 56	7 4	♒	8 31	9 46
3	Frid	Fort Erie taken, 1814.	4 57	7 3		9 21	10 26
4	Satur	U. S. Dec. Indepen.'76.	4 57	7 3	♓	10 2	11 3
5	S.	Bat. Cheat Mouut, '61.	4 58	7 2		10 4	11 42
6	Mon	*Rain with loud*	4 58	7 2		11 6	E. 24
7	Tues	*thunder and*	4 58	7 2	♈	morn.	1 8
8	Wed	Antares sou 9h 12m.	4 58	7 2		0 32	1 57
9	Thur	Pres. Taylor died 1850.	4 59	7 1	♉	1 25	2 54
10	Frid	Columbus born, 1447.	4 59	7 1		2 17	4 0
11	Satur	J. Q. Adams born, 1767	4 59	7 1		3 21	5 15
12	S.	Hull invad. Canada,'12.	5 0	7 0	♊	4 0	6 30
13	Mon	*vivid lightning.*	5 0	7 0		4 38	7 37
14	Tues	Moon highest.	5 1	6 59	♋	5 0	8 33
15	Wed	Antares sou 8h 44m.	5 1	6 59		sets.	9 23
16	Thur	Hegira begins 622.	5 2	6 58	♌	7 38	10 8
17	Frid	Elbridge Gerry b. 1739.	5 2	6 58		8 26	10 48
18	Satur	Bat. Bull Run, 1861.	5 3	6 57	♍	9 15	11 24
19	S	Congress met at Rich'd	5 3	6 57		10 0	11 59
20	Mon	Vega sou 10h 36m. ['61	5 4	6 56	♎	10 48	Morn.
21	Tues	Bat. Manassas 1861.	5 5	6 55		11 21	0 36
22	Wed	Sun enters ♌.	5 5	6 55	♏	11 59	1 13
23	Thur	*Warm*	5 6	6 54		morn.	1 53
24	Frid	*and*	5 6	6 54	♐	0 48	2 34
25	Satur	St. James. *dry*	5 7	6 53		1 38	3 35
26	S.	St. Anne *weather.*	5 8	6 52		2 40	4 49
27	Mon	Moon lowest.	5 8	6 52	♑	3 44	6 2
28	Tues	Dog days begin.	5 9	6 51		4 56	7 8
29	Wed	*Rainy and*	5 10	6 50	♒	6 0	8 1
30	Thur	*stormy.*	5 11	6 49		rises.	8 45
31	Frid	Fomalhaut sou 2h 13m.	5 11	6 49	♓	8 21	9 26

MOON'S PHASES.

	D.	H.	M	
Last Quarter	6	9	28	mo.
New Moon	14	8	27	mo.
First Quarter	21	8	12	eve
Full Moon	28	3	19	eve.

12. If a ball strike the ground with a velocity of 56 feet per second, from what height did it fall?

13. In what time will a musket ball, dropped from the top of a steeple 484 feet high, come to the ground?

D. of M	D of W	Various Phenomena.	Sun rises H. M.	Sun sets H. M.	☽ MOON PLACE.	Moon ri & sts H. M.	Hi'h Tide Savannah H. M.
1	Satur	Lammac Day.	5 12	6 48		9 10	10 5
2	*S.*	*Sweltry weather.*	5 13	6 47		9 57	10 42
3	Mon	Burr's trial com. 1807.	5 13	6 47	♈	10 47	11 23
4	Tues	Brownstown Bat. 1812.	5 14	6 46		11 21	Even. 5
5	Wed	Fomalhaut sou 1h 53m.	5 15	6 45	♉	11 54	0 47
6	Thur	Bat. Hang. Rock, 1780	5 16	6 44		Morn.	1 36
7	Frid	*Rain and thunder.*	5 17	6 43		0 41	2 28
8	Satur	*Cloudy and*	5 17	6 43	♊	1 36	3 36
9	*S.*	Bat. Oak Hill, 1861.	5 18	6 42		2 25	4 58
10	Mon	Moon highest. *windy*	5 19	6 41	♋	3 35	6 20
11	Tues	*weather,*	5 20	6 40		4 45	7 30
12	Wed	George IV born, 1762.	5 21	6 39	♌	5 55	8 23
13	Thur	*Now we may*	5 22	6 38		6 10	9 10
14	Frid	Altair sou 10h 9m.	5 22	6 38	♍	Sets.	9 50
15	Satur	Bonaparte born, 1769.	5 23	6 37		8 1	10 25
16	*S.*	Bat. at Camden, 1780.	5 24	6 36	♎	8 50	10 59
17	Mon	*expect a heavy*	5 25	6 35		9 31	11 32
18	Tues	Altair sou 9h 53m.	5 26	6 34	♏	10 22	Morn.
19	Wed	*storm of wind and*	5 27	6 33		11 10	0 16
20	Thur	Bat. in Mexico, 1847.	5 28	6 32	♐	11 50	0 36
21	Frid	Wm. IV. born, 1765.	5 29	6 31		Morn.	1 12
22	Satur	☉ enters ♍. *rain.*	5 30	6 30		0 40	1 51
23	*S.*	☾ lowest. [*from N. E.*	5 31	6 29	♑	1 31	2 44
24	Mon	♀ brightest in the eve.	5 32	6 28		2 21	3 57
25	Tues	Bp. Bowen died 1839.	5 33	6 27	♒	3 25	5 17
26	Wed	Dr. Adam Clark d. '32.	5 34	6 26		4 15	6 32
27	Thur	*Fair and mild.*	5 35	6 25		5 16	7 31
28	Frid	Hatteras taken 1861.	5 36	6 24	♓	Rises.	8 18
29	Satur	St. John Bap. beheaded	5 37	6 23		7 31	9 2
30	*S.*	Paley born, 1743.	5 38	6 22	♈	8 15	9 41
31	Mon	Bunyan died, 1688.	5 39	6 21		9 0	10 20

MOON'S PHASES.

	D.	H.	M	
Last Quarter	4	11	13	eve.
New Moon	12	11	29	eve.
First Quarter	20	4	41	mo.
Full Moon	27	0	32	mo.

14. If the attraction of the moon raise a tide on the earth five feet high, what will be the height of a tide, raised by the earth on the surface of the moon, under similar circumstances.

D. of M	D. of W	Various Phenomena.	Sun rises H. M.	Sun sets H. M.	MOON'S PLACE.	Moon rises H. M.	H. Tide SAVANNAH. H. M.
1	Tues	*Fair and warm.*	5 39	6 21		9 40	11 0
2	Wed	London burn'd, 1666.	5 40	6 20	♉	10 20	11 44
3	Thur	*Cloudy, and some*	5 41	6 19		11 10	ev. 27
4	Frid	Altair S. 8 h'rs 46 min.	5 42	6 18	♊	morn.	1 15
5	Satur	Dog-days end. *rain*	5 43	6 17		0 2	2 9
6	*S.*	Lafayette, born, 1757,	5 44	6 16		0 58	3 20
7	Mon	☽ highest. *with thun-*	5 45	6 15	♋	1 43	4 46
8	Tues	Bat. Eutaw, 1781. *der.*	5 46	6 14		2 56	6 10
9	Wed	Fomalhaut sou. 11h 32m	5 47	6 13	♌	3 2	7 18
10	Thur	Bat. Lake Erie, 1813.	5 48	6 12		4 15	8 8
11	Frid	*Cloudy and*	5 49	6 11	♍	5 25	8 49
12	Satur	*damp.*	5 50	6 10		sets.	9 25
13	*S.*	Donati's Comet, 1858.	5 51	6 9	♎	7 0	9 59
14	Mon	Moscow burned, 1812.	5 52	6 8		7 54	10 30
15	Tues	Surren. of N. Y., 1776.	5 53	6 7	♏	8 43	11 1
16	Wed	Fomalhaut sou. 11h 4m	5 54	6 6		9 31	11 32
17	Thur	*Changeable and*	5 55	6 5	♐	10 20	morn.
18	Frid	*unsettled weather.*	5 56	6 4		11 5	0 10
19	Satur	Moon lowest.	5 57	6 3	♑	11 56	0 36
20	*S.*	*Stormy and boisterous.*	5 58	6 2		morn.	1 16
21	Mon	St. Matthew.	5 59	6 1	♒	0 43	2 5
22	Tues	*Weather may now*	6 0	6 0		1 32	3 10
23	Wed	Sun enters ♎. Days and	6 1	5 59		2 37	4 36
24	Thur	[nights equal.	6 2	5 58	♓	3 46	5 54
25	Frid	Fomalhaut sou. 10h 29m	6 3	5 57		4 58	7 1
26	Satur	*be expected fair.*	6 4	5 56	♈	5 29	7 49
27	*S.*	Artic lost, 1854.	6 5	5 55		rises.	8 33
28	Mon	Detroit retaken, 1813.	6 6	5 54		7 21	9 12
29	Tues	☿ ☌ Sun Inferior.	6 7	5 53	♉	8 10	9 55
30	Wed	♄ ☌ Sun. St. Jerome.	6 8	5 52		9 0	10 40

MOON'S PHASES.

	D.	H.	M.	
Last Quarter	4	3	27	eve.
New Moon	12	1	27	eve.
First Quarter	19	1	34	eve.
Full Moon	26	0	31	eve.

15. Suppose a vessel 3 feet wide, 5 feet long and 4 feet high, what is the perpendicular pressure on the bottom, it being filled with water to the brim?

D. of M.	D of W	Various Phenomena.	Sun rises. H. M.	Sun sets. H. M.	MOON'S PLACE.	Moon rises. H. M.	High tide Savannah H. M.
1	Thur	♃ ♂ ☿ *Cloudy and*	6 9	5 51	♊	9 56	11 24
2	Frid	Major Andre exe. 1780.	6 10	5 50		10 43	E. 11
3	Satur	*damp weather.*	6 11	5 49		11 36	0 58
4	S.	☾ highest.	6 12	5 48	♋	morn.	1 55
5	Mon	Brainard died, 1747.	6 13	5 47		0 21	3 4
6	Tues	Fomalhaut sou 9h 46m.	6 14	5 46	♌	1 15	4 27
7	Wed	Bat King's Mount. '80.	6 15	5 45		2 14	5 49
8	Thur	*Cool nights and*	6 15	5 45	♍	3 12	6 55
9	Frid	Battle Schleitz, 1806.	6 16	5 44		4 8	7 44
10	Satur	*mornings.*	6 17	5 43	♎	4 59	8 25
11	S.	Bahamas discov'd 1492.	6 18	5 42		5 48	8 59
12	Mon.	*Fair and*	6 19	5 41	♏	sets.	9 32
13	Tues	*mild weather.*	6 20	5 40		6 21	10 3
14	Wed	Fomalhaut sou 9h 14m.	6 21	5 39	♐	7 22	10 34
15	Thur	Bank Panic, 1857.	6 22	5 38		8 28	11 6
16	Frid	*Raining and*	6 23	5 37	♑	9 36	11 37
17	Satur	Burgoyne surrend 1777.	6 24	5 36		10 42	Morn.
18	S.	St. Luke. *stormy.*	6 25	5 35		11 50	0 16
19	Mon	Cornwallis sur 1781.	6 26	5 34	♒	morn.	0 50
20	Tues	*Windy and cool.*	6 27	5 33		0 42	1 35
21	Wed	Fomalhaut sou 8h 47m.	6 28	5 32	♓	1 36	2 34
22	Thur	*Now we may expect*	6 29	5 31		2 39	3 53
23	Frid	☉ enters ♏	6 30	5 30		3 21	5 9
24	Satur	*frost.*	6 31	5 29	♈	4 28	6 21
25	S.	☿ ✱ sou 1h 23m.	6 32	5 28		5 41	7 16
26	Mon	*Changeable and*	6 33	5 27	♉	rises.	8 4
27	Tues	Fomalhaut sou 8h 23m.	6 34	5 26		7 1	8 49
28	Wed	St. Sim. and St. Jude.	6 35	5 25		7 58	9 35
29	Thur	*unsettled.*	6 36	5 24	♊	8 42	10 21
30	Frid	☾ highest.	6 37	5 23		9 31	11 7
31	Satur	♃ ♂ ☉ *weather.*	6 38	5 22	♋	10 14	11 54

MOON'S PHASES.

	D.	H.	M.	
Last Quarter	3	9	28	mo.
New Moon	11	2	36	mo.
First Quarter	17	11	29	eve.
Full Moon	25	3	29	mo.

16. With what velocity will an iron ball begin to descend, if raised 3,000 miles above the earth's surface?

17. How high must a ball be raised, to lose half its weight?

D. of M.	D of W.	Various Phenomena.	Sun rises H. M.	Sun sets H. M.	MOON'S PLACE.	Moon rises H. M.	H. W. at SAVANNAH. H. M.
1	S.	All Saint's day.	6 29	5 21		11 3	eve. 45
2	Mon	All Souls' day.	6 40	5 23	♌	11 57	1 38
3	Tues	*Fair and Cool.*	6 40	5 20		morn.	2 38
4	Wed	☿ brightest in the morn.	6 41	5 19		0 43	3 53
5	Thur	Gunpowder plot, 1605.	6 42	5 18	♍	1 37	5 [illegible]
6	Frid	Leonard. *Cloudy.*	6 43	5 17		2 33	6 15
7	Satur	Bat. Belmont, 18[illegible]	6 44	5 16	♎	3 34	7 11
8	S.	Transit of ☿, 1848.	6 45	5 15		4 31	7 54
9	Mon	*[illegible] and Damp.*	6 46	5 14	♏	5 21	8 33
10	Tues	Milton died, 167[illegible]	6 46	5 14		6 2	9 8
11	Wed	☉ Eclipsed, invisible.	6 47	5 13	♐	sets.	9 42
12	Thur	*Frosty and*	6 48	5 12		6 31	10 13
13	Frid	Moon lowest. *Fair.*	6 49	5 11	♑	7 39	10 45
14	Satur	Chas. Carroll d., 1832.	6 49	5 11		8 36	11 18
15	S.	Witherspoon d., 1794.	6 50	5 10	♒	9 51	11 52
16	Mon	Tea dest'd Boston, 1773	6 51	5 9		10 59	morn.
17	Tues	7 Stars sou. 11h 49m.	6 52	5 8		morn.	0 31
18	Wed	*Windy, and a Cold*	6 52	5 8	♓	0 8	1 15
19	Thur	7 Stars sou. 11h 41m.	6 53	5 7		1 10	2 7
20	Frid	*Rain may be expected.*	6 54	5 6	♈	2 21	3 9
21	Satur	Sun enters ♐.	6 54	5 6		3 36	4 25
22	S.	[illegible] *Fair, and*	6 55	5 5		4 48	5 35
23	Mon	Bomb. Ft. [illegible], '61.	6 56	5 4	♉	5 35	6 42
24	Tues	*Cold Winds.*	6 56	5 4		6 25	7 38
25	Wed	Moon Eclipsed, visible.	6 57	5 3	♊	rises.	8 27
26	Thur	Q. Isabella died, 1504.	6 58	5 2		6 10	9 19
27	Frid	Moon highest.	6 58	5 2	♋	7 0	10 9
28	Satur	*Cloudy Weather.*	6 59	5 1		7 56	10 57
29	S.	Advent Sunday.	6 59	5 1		8 43	11 42
30	Mon	St. Andrew's Day.	7 0	5 0	♌	9 39	eve. 29

MOON'S PHASES.

	D.	H.	M.	
Last Quarter	3	3	53	mo.
New Moon	10	2	43	eve.
First Quarter	17	10	39	mo.
Full Moon	24	9	0	eve.

18. If the velocity of a stream of water spouting through the bulk head of a mill be 16 feet per second, what head of water is there?

D of M	D. of W	Various Phenomena.	Sun rises H. M.	Sun sets H. M.	Moon's Place.	Moon ri. & sts H. M.	High tide Savannh H. M.
1	Tues	Days 10 hours long.	7 0	5 0		10 55	1 18
2	Wed	7 Stars souths 10h 50m	7 1	4 59	♍	11 21	2 8
3	Thur	*Fair and Frosty.*	7 1	4 59		morn.	4
4	Frid	Sun fast. clock 9m 19s.	7 2	4 58	♎	0 15	4 12
5	Satur	*Rainy and Cool.*	7 2	4 58		1 25	5 18
6	*S.*	Van Buren born, 1782.	7 2	4 58	♏	2 35	6 24
7	Mon	*Windy and*	7 3	4 57		3 48	7 20
8	Tues	7 Stars souths 10h 26m.	7 3	4 57	♐	4 59	8 3
9	Wed	*unpleasant Weather.*	7 3	4 57		5 58	8 43
10	Thur	Moon lowest.	7 3	4 57	♑	sets.	9 21
11	Frid	Gt. Fire Charleston, '61.	7 4	4 56		5 56	9 56
12	Satur	*Cold enough*	7 4	4 56	♒	6 40	10 31
13	*S.*	Bat. Valley Mount., 1861	7 4	4 56		7 28	11 5
14	Mon	Washington died, 1799.	7 4	4 56		8 45	11 40
15	Tues	*for Ice.*	7 4	4 56	♓	9 40	morn.
16	Wed	Gt. Fire N. York, 1835.	7 5	4 55		10 53	0 17
17	Thur	*Rainy and unpleasant*	7 5	4 55	♈	morn.	1 0
18	Frid	Sun fast. clock 2m 51s.	7 5	4 55		0 2	1 50
19	Satur	*Weather.*	7 5	4 55		1 12	2 59
20	*S.*	S. Carolina seeed. '60.	7 5	4 55	♉	2 21	4 25
21	Mon	Sun ent. ♑ Shortest day.	7 5	4 55		3 42	5 35
22	Tues	Land. of Pilgrims, 1620.	7 5	4 55	♊	4 56	6 42
23	Wed	Sir I. Newton born, 1642	7 5	4 55		6 2	7 38
24	Thur	Sun & clock agree.	7 5	4 55		rises.	8 27
25	Frid	CHRISTMAS DAY. *Clear*	7 5	4 55	♋	5 58	9 10
26	Satur	☽ highest. St. Stephen.	7 5	4 55		6 48	10 9
27	*S.*	St. John Evang. *and*	7 4	4 56	♌	7 37	10 57
28	Mon	Innocents. *cold weather*	7 4	4 56		8 26	11 42
29	Tues	The Java taken, 1812.	7 4	4 56	♍	9 13	eve. 26
30	Wed	7 Stars souths 9h 0m.	7 4	4 56		10 14	1 19
31	Thur	*for this Climate.*	7 4	4 56	♎	11 12	2 10

GOVERNMENT OF THE CONFEDERATE STATES.

EXECUTIVE CABINET.—Jefferson Davis, of Miss., President; Alexander H. Stephens, of Ga., Vice-President; J. P. Benjamin, of La., Secretary of State; C. G. Memminger, of S. C., Sec. Treasury; Jas. A. Seddon, of Va., Sec. War; R. S Mallory, Sec. Navy; John H. Reagan, Postmaster-General; A. T. Watts, Attorney General.

GOVERNMENT OF GEORGIA.

Capitol—MILLEDGEVILLE.

Area—58,000 Square Miles; - Total Population—1,082,797

Slaves—467,461.

EXECUTIVE AND CABINET.—Joseph E. Brown, Governor; H. H. Waters and J. D. Campbell, Secretaries Ex. Depar't; N. C. Barnett, Sec. State; Peterson Thweatt, Comp. Gen'l; John Jones, Treasurer: H. C. Wayne; Adj'nt and Insp'r Gen'l.

REPRESENTATION IN CONFEDERATE CONGRESS.

B. H. Hill, } SENATORS. { H. V. Johnson.

REPRESENTATIVES.

1st	District,	Julian Hartridge,	6th	District,	W. W. Clark,
2d	do	C. J. Munnerlyn,	7th	do	R. P. Trippe,
3d	do	Hines Holt,	8th	do	L. J. Gartrell,
4th	do	A. H. Kenan,	9th	do	Hardy Strickland,
5th	do	D. W. Lewis,	10th	do	A. R. Wright.

GOVERNMENT OF ALABAMA,

Capitol—MONTGOMERY.

Area—50,722 Square Miles; - Total Population—935,917;

Slaves—435,473.

John Gill Shorter, Governor; P. H. Britton, Secretary of State; W. J. Green, Comptroller; D. B. Graham, Treasurer.

Clement C. Clay, | SENATORS. | William L. Yancy.

GOVERNMENT OF MISSISSIPPI,

Capitol—JACKSON.

Area—47,156 Square Miles; Total Population—887,158;

Slaves—479,677.

John J. Pettus, Governor; Charles A. Brougher, Secretary of State; A. J. Gillespie, Auditor of Public Accounts, M. D. Haynes, State Treasurer; T. J. Wharton, Attorney General.

Albert Brown, | SENATORS. | James Phelan.

GOVERNMENT OF LOUISIANA,

Capitol—BATON ROUGE.

Area—41,436 Square Miles; - Total Population—666,431

Slaves—312,186.

Thomas O. Moore, Governor; H. M. Hyams, Lieut. Governor; P. D Harely, Secretary of State; Thomas J. Semmes, Attorney General

DOMESTIC RECIPES.

PORK, BEEF OR MUTTON—HOW TO PRESERVE.—Take water, four gallons, coarse sugar, one and a half pounds, saltpeter, two ounces; common salt, eight pounds; put the whole into a clean pot and let it boil, carefully taking off the scum; and when no more scum will rise, pour it into the vessel you intend to keep it in, and when cold, put in your meat. This is all that is necessary, if you head up your cask; but if kept as a house pickle in an open vessel, when fresh, is put in weekly, or from time to time; then in that case, the pickle should be reboiled every six weeks.

CURING HAMS AND BACON.—Use equal quantities of common Soda and Saltpeter—one ounce and a half of each to the fourteen pounds of Ham or Bacon, using the usual quantity of salt. The Soda prevents that hardness in the lean of the Bacon which is so often found, and keeps it quite mellow all through, besides being a preventive of rust.

SUBSTITUTE FOR SODA.—A lady sends the following, which we publish for the information of house-keepers:

To the ashes of corn cobs add a little boiling water. After allowing it to stand for a few minutes, pour off the lye, which can be used at once with an acid [sour milk, or vinegar.] It makes the bread as light almost as Soda.

TO SAVE PORK.—Mr. John H. Taylor, gives through the Columbus Enquirer the following recipe for saving pork in an economical manner. He says several gentlemen have successfully practiced it the past year in Harris county.

"To 5 gallons of water add 7 pounds of salt, 1 pint of syrup, and 1 teaspoonful of pounded saltpetre. After the pork is cooled in the usual way, pack in barrels and cover with the above mixture—let it remain four or five weeks, and hang and smoke in the usual manner."

Thus twenty pounds of salt are made to save one thousand pounds of pork.

CONFEDERATE DYE—TO MAKE A BEAUTIFUL BLUE.—Take elder berries, mash them and press out the juice. To two gallons of juice add about one ounce of copperas and two ounces of alum. Dip the thread in this thoroughly, and air, and the dye is set.

SAUSAGE MEAT.—After several years experience, I have found the following recipe to be the best for preparing sausage meat I have ever seen:

To 50 lbs. of chopped meat, add 1¼ lbs of salt, 4 oz. of good black pepper, 14 table spoonfulls of sage.

HOW TO MAKE TALLOW CANDLES HARD.—Take the leaf of the Prickly Pear, say four or five, cut up and boil with one pound of tallow, and your candles will surprise you for hardness.

TO PRESERVE BUTTER.—Take two quarts of best common salt, one ounce of sugar, one ounce saltpetre, all finely pulverized and dry; then thoroughly mix the whole together, and take one ounce of the mixture for each pound of butter, work well into the mass and close it up for use.

It should be remembered that butter thus prepared requires to stand a month before it is ready for use. If it is sooner opened the salt is not sufficiently blended with it, and sometimes the coolness of the saltpetre will be perceived, which totally disappears afterwards.

Batter being prepared for immediate use, had better be put up without the saltpetre, but the sugar in the proportions above given, may be used with great advantage, as the sugar gives butter an extra good flavor, and has a tendency to keep it sweet, and prevent its becoming rancid.

RECIPES FOR MAKING DIFFERENT KINDS OF BREAD WITH RICE FLOUR.

TO MAKE LOAF RICE BREAD.—Boil a point of rice soft, add a pin of leaven, then three quarts of rice flour, put it to rise in a tin or earthen vessel, until it has risen sufficiently; divide it into three parts and bake it as other broad, and you will have three large loaves. Or scald the flour, and when cold, mix half wheat flour or corn meal, raised with leaven in the usual way.

Another.—One quart of rice flour—make it into a stiff pap, by wetting with water, not so hot as to make it lumpy; when well wet add boiling water, as much as two or three quarts, stir it continually until it boils; put in ½ pint of yeast when it cools, add a little salt, knead in as much of wheat flour as will make it a proper dough for bread, put it to rise, and when risen add a little more wheat flour—let it stand in a warm place half an hour, and bake it. This same mixture only made thinner and baked in rings makes excellent muffins.

JOURNEY OR JOHNNY CAKES.—To three spoonsful of soft boiled rice, add a small tea cup of water or milk, then add six spoonsful of the rice flour, which will make a Johnny cake, or six waffles.

RICE CAKES.—Take a pint of soft boiled rice, a half pint, of milk or water, to which add twelve spoonsful of rice flour, divide into small cakes and bake them in a brick oven.

RICE CAKES LIKE BUCKWHEAT CAKES.—Mix one-fourth wheat flour to three-fourths superfine rice flour, and raise it as buckwheat flour; bake it like buckwheat cakes.

TO MAKE WAFERS.—Take a pint of warm water, a teaspoonful of salt, add a pint of the flour, and it will give you two dozen wafers.

TO MAKE RICE PUFFS.—To a pint of the flour add a teaspoonful of salt, a pint of boiling water, beat up four eggs, stir them well together, put from 2 to 3 spoonsful of lard in a pan, make it boiling hot, and fry as you do common fritters.

TO MAKE A RICE PUDDING.—Take a quart of milk, add a pint of the flour, boil them to a pap, beat up six eggs, to which add six spoonsful of Havana sugar, and a spoonful of butter, which, when well beaten together, add to the milk and flour, grease the pan it is to baked in, grate nutmeg over the mixture and bake it.

RICE FLOUR BLANC MANGE.—Boil one quart of milk, season it to your taste with sugar and rose-water, take 4 table-spoonsful of the rice flour, mix it very smooth with cold milk, add this to the other milk while it is boiling, stirring it well. Let all boil together about fifteen minutes, stirring occasionally, then pour it into moulds and put it by to cool. This is a very favorite article for invalids.

RICE GRIDDLE CAKES.—Boil one large cup of whole rice quite soft, in milk, and while hot stir in a little wheat flour or rice flour, when cold add 2 eggs and a little salt, bake in small thin cakes on the griddle.

In every case in making rice flour bread, cake or pudding, a well boiled pap should be first made of all the milk and water and half the flour and allowed to get perfectly cold before the other ingredients are added. It forms a support for them and prevents the flour from settling at the bottom, stir the whole a moment before it is sot to cook.

PRESERVING MEAT.—To preserve meat for a few days fresh in warm weather, wash it lightly over with a brush or sponge, with a mixture composed of two-thirds of pyroligneous acid and one-third water. The acid, which is a kind of vinegar, gives it no flavor, and the meat requires no washing before being cooked.

TO MAKE MUTTON SUET CANDLES, IN IMITATION OF WAX.—1. Throw quick-lime in melted mutton-suet; the lime will fall to the bottom, and carry

along with it all the dirt of the suet, so as to leave it as pure and as fine as wax itself.

2. Now, if to one part of the suet you mix three of real wax, you will have a very fine, and to appearance, a real wax candle; at least the mixture could never be discovered, nor even in the moulding way of ornaments.

To MAKE SOAP.—The following recipe for making soap, has been tried and approved of by several persons:

Take one gallon of strong lye—add a half pound of shucks, cut up fine. Let the shucks boil in the lye until they are reduced to shreds. Then fish the shreds ont and put a half a pound of crakling grease in, or six ounces of lard, and boil until it is sufficiently thick to make good soap.

To SWEETEN RANCID BUTTER.—An agriculturist, near Brussels, in Europe, having succeeded in removing the bad smell and the disagreeable taste of some butter by beating or mixing it with chloride of lime, he was encouraged by this happy result to continue his experiments by trying them upon butter so rancid as to be past use; and he has restored to butter, the odor and taste of which was insupportable to all, the sweetness of fresh butter. This operation is extremely simple and practicable for all. It consists in beating the butter in a sufficient quantity of water, into which had been mixed 25 or 30 drops of chloride of lime to two pounds of butter. After having brought all its parts in contact with the water, it may be left for an hour or two; afterwards withdrawn and washed anew in fresh water. The chloride of lime used, having nothing injurious in it, can safely be increased: but after having verified the experiment, it was found that 25 or 30 drops to two and a half pounds of butter, were sufficient.

CORN BEER—A GOOD DRINK.—Boil a small teacupful of Corn till soft and string it like beads to prevent pouring it out of the bottle. Put this into a thick, strong bottle, which fill with molasses-sweetened water—rather sweet to drink. With a long smooth cork of soft white pine, cork air [gas] tight.

Keep the bottle at a temperature of 60 to 80 deg., and before using set the bottle in cold water.

The first preparation may require several days, before fit for use. If it sours, replenish the sweetened water. The corn will last for several months without change, and even then a few of the old grains should be retained for a nucleus.

It does not require to be warmed; and if warmed loses the fine flavor.

When once it is under way [which sometimes requires a new beginner a week or two] it can be made in three or six hours.

This Beer is superior to any Cider or Beer I have ever drank; innocent for a child, if taken so soon as the gas forms and not permitted to sour

From some cause, I cannot tell what, when the old corn is lost and you begin entirely new with new corn, it may be days and perhaps weeks till it gets right, and then no trouble.

It can be flavored with ginger, sassafras, &c. Don't allow it to acidify, or it affects the head as does hard cider or vinegar.

A SUBSTITUTE FOR FOREIGN TEA.—MESSRS. EDITORS: Absent from the city for some days, I have taken occasion again to test the New Jersey tea tree, [Ceanothus Americana] as a substitute for foreign tea. I had before reported it as an indifferent substitute. On this occasion, I am glad to report it as a most excellent article, to be used in war times, in place of a high priced commodity, which, in every respect it closely resembles, if it does not equal. All of us find the flavor of the indigenous plant to be most excellent, and without that peculiar taste peculiar to most teas made of herbs.

Without any desire to exaggerate, I commend the substitute. It grows abundantly in our pine lands. The tea prepared from this shrub, drawn

as common tea, is certainly a good substitute for indifferent black tea. Properly dried and prepared, it is certainly better than none.
St. Johns, S. C. October 9th, 1861.

A Substitute for Hyson Tea.—Delicious Tea.—Ladies, gather your raspberry leaves, and you will have the finest substitute for hyson tea in the world—and when you can't get raspberries—take the blackberry—it will do. I have tried it. You have yet several days before frost to gather them—see to it! Tea is $12 a pound—save your money.
This recipe I obtained from an old doctor, a resident practitioner in Southwestern Texas.

SHORT PROCESS OF TANNING.—Some time ago we promised to procure and publish this method of tanning, which is the shortest and cheapest we know, and having tested it, know it to be good. Having at length procured the recipe we redeem our promise. The drugs can be procured at almost any drug store at trifling cost, and pork barrels will answer as well on the plantation as anything else. We give for fifteen large hides, and for twenty calf, deer or sheep skins—of course the same proportion will answer for a smaller or larger number.
For 15 large hides—50 lbs. gum catechu, 15 lbs. sumac, (ground is the best,) 8 lbs. common salt, 6 lbs glauber saults, 2 lbs. alum, 8 oz. sal. nitre.
For 20 calf or other skins—32 lbs. gum catechu, 10 lbs sumac, 4 lbs. common salt, 3½ lbs. glauber salts, 1¾ alum, 6 oz. sal. nitre.

When you use bark, only half the above quantiy of catechu is necessary
DIRECTIONS.—1st. Soak your hides well and work them over a a beam until they are soft. 2d Dissolve thoroughly three bushels of lime in a sufficient quantity of water to cover the hides; draw them up every day until the hair slips, work off the hair over the beam; rinse them in clear water; work over the beam. 3d. Put them in the drench. To make the drench, take 6 or 8 gallons of wheat or meal bran, (scalded,) ½ bucket of salt, 1½ pints of oil of viriol to a barrel of water, or to cover the hides; leave them three or four days—skins half that time—work them well over the beam, and when the drench is well worked out put them in the tan. 4th. The Tan—Dissolve half the quantity of drugs in water (warm is best) sufficient to cover the hides. On the 6th or 8th day add the remainder. Handle twice a day when in tan, scour twice during the process of tanning and when half tanned curry your leather. A smaller quantity of oil of vitriol may be used in the drench when you are not anxious to hasten the process, and a small quantity in the tan will hasten the process. By taking your knife and cutting the edge of the hide one can tell how far it is tanned. If you wish to produce softness add a little salt; if hardness three to five ounces borax to ten hides. When in drench handle every day. By not handling and rubbing over the beam often, the process is slower, and by following directions strictly, the process is hastened.

TO FINISH LEATHER.—Work the water out on the beam or table; oil them on the grain side with tanner's oil, and hang in the shade; when two-thirds dry, oil again on the flesh side with oil and tallow mixed; when dry, work them on the beam or table and they are ready for use. By this process every man can have his leather made at home in his pork barrels.

PRACTICAL DIRECTIONS FOR MAKING BREAD.—As most of the ingredients for raising bread, as yeast powders, &c., are becoming scarce, I think a good recipe given to housekeepers not out of the way.

Take about eight or ten middling sized Irish potatoes, pare and cut them very fine, then set them on to cook with about three times as much water as will cover them. When done, mash them fine in the same water, then add flour enough to make a thick batter. Remember the flour must be put in while the water is boiling hot, let it then cool off until about lukewarm, and then add a little piece of sour dough, say a teaspoonful to start with. Of course, after the housekeeper has once made this yeast, she can always keep a little of the old to add to the new. If kept in a warm place, it will be fit for use in about six hours. Add plenty of this to your flour, and you will have the lightest and best tasted bread that you would wish for.

PRESERVING BUTTER.—A patent has been secured by W Clark, of London, for the following method of preserving butter The butter is first well beaten in the usual manner after churning, then placed between linen cloths, and submitted to severe pressure for removing whey and water It is now completely enveloped or covered with clean white paper, which is coated on both sides with a preparation of the white of eggs, in which fifteen grains of salt is used for each egg. This prepared paper is first dried, then heated before a fire, or with a hot iron, just prior to wrapping it round the butter. It is stated that butter may be kept perfectly sweet without any salt for two months, when thus treated, it placed in a cool, dry cellar. The submitting of butter to pressure as described, is a good plan, and one which we recommend to all our farmers. They can easily practice it with a small cheese press.

STARCH OF HOME MANUFACTURE.—Take a peck of unground wheat of the best quality pick and soak it carefully. Next put into a tub; pour on sufficient clear, soft water to cover it, and then set it in the sun. Be sure to change the water every day, keeping it in the sun as much as possible, or an equally warm place in the house, should the weather prove unfavorable. When all the grains of wheat have become quite soft, rub it well in your hands, and separate it from the husks, which must be thrown into another tub. Let the soft wheat settle in a mass, and then pour off the water and put on fresh; stir it well, and let it settle again. Repeat this every day, till the last water comes off clear and colorless. Then pour the water finally off. Take the starch out of the tub, collect it in a thin bag, and hang it for a few days in the sun; after which spread on dishes or a sheet to dry.

SALTING AND SMOKING MEAT.—The following method, which requires only forty-eight hours, may be adopted for salting and smoking meat: A quantity of saltpetre, equal to the common salt that would be required for the meat in the usual way, must be dissolved in water. Into this the meat to be smoked must be put, and kept over a slow fire till all the water is evaporated. It must then be hung up in a thick smoke for twenty-four hours; when it will be found equal in flavor to the best Hamburg smoked meat that has been kept several weeks in salt, as red throughout and equally firm.

INDIAN SLAP-JACKS.—Scald a quart of Indian meal—when luke-warm, stir in a half a pint of flour, half a tea-cup of yeast and a little salt. When light, fry them in just fat enough to prevent their sticking to the frying-pan. Another method of making them, which is very nice, is to turn boiling milk or water on the Indian meal, in the proportion of a quart of the former to a pint of the latter—stir in three table-spoonfuls of flour, three eggs well beaten, and a couple of tea-spoonfuls of salt.

GARDENER'S CHRONICLE.

—o—

JANUARY.—Sow peas, spinach, lettuce, cabbages, radishes, parsley, beets, carrots, salsafy, parsnips, turnips, asparagus. Plant horse radish, Irish Potatoes. Transplant cabbages and lettuce.

FEBRUARY—Sow peas, spinach, lettuce, cabbage, radishes, corn, beets, carrots, salsafy parsnips, turnips, thyme, sage, and other plants. Plant Irish potatoes Transplant cabbage and lettuce.

Remarks.—The same varieties of pease may be sown this month as were directed for the ast. The principal crop of beets and carrots should now be sown. The common varieties of pinach should be sown in small quantities once in ten days, as it soon runs to seed.

MARCH—Sow carrots, beets, Swiss chard, parsnips, salsafy, cabbages, spinach, turnips eek, tomatoes peppers. Guinea squash. Plant cucumbers, okra, squashes, snap beans cushaws, sewee beans, New Zealand spinach. Transplant tomatoes, peppers, Guinea squash cabbages and lettuce.

Remarks.—All the above vegetables should be got in at as early a period as possible. Carots should now be sown for a full crop, and from English seed. Lettuce should remain where t is sown. New Zealand spinach should be sown in hills, three feet apart each way. Rad hes should be sown every three weeks. All Irish potatoes should be planted this month.

APRIL.—Sow carrots, beets, salsafy, turnips, cabbages, cauliflowers, brocoli, tomatoes, peppers, radishes, lettuce, celery, leeks. Plant okra, snap beans, squashes, sewee beans, cucumbers, cushaws melons. Transplant cabbages, tomatoes, peppers, Guinea squashes. Pick out celery.

Remarks.—The sowing of the main crop of carrots for summer and autumn, ought not to be delayed longer than this month, as they will be easily killed when up. The seed should be from Europe, or they will run to seed in the fall. Cucumbers, squashes, and melons, do not succeed well if delayed until now, but a few may be sown.

MAY.—Sow cabbages, savoys, carrots, beets, tornips, cauliflowers, brocoli, celery, radishe Plant snap beans. Transplant cabbages. Pick out celery.

Remarks.—There is little probability of either beets, parsnips, carrots, or turnips succeeding at this season, especially the last; yet if wanted, a few may be ventured—under very favorable circumstances, they may succeed. If carrots be sown, the ground should be shaded nd kept moist, and this continued to the plants sometime after they are up, or they will be killed by the hot sun.

JUNE.—Sow cauliflowers, brocoli, cabbages, carrots, tomatoes. Plant snap beans, okr Transplant celery, cabbages, leeks. Pick out cauliflowers, brocoli, and celery.

Remarks—This month is generally very dry and hot, and all the crops recommended to be sown now, must be protected from the sun: most of them should have been sown in April, and it is only in case of failure or omission that they should now be sown: the month may be considered bad for the sowing of seeds generally.

JULY.—Sow early Dutch turnips, ruta baga, carrots, parsnips, cabbages, cauliflowers, brocoli endive, radishes, spinach. Plant snap beans, Irish potatoes, melons. Transplant cabbages, celery, cauliflowers, brocoli, tomatoes, and leeks.

Remarks—A few only of carrots, parsnips, spinach, or radishes, should be sown as it is not very probable that they will succeed, unless well protected from the sun for some length of time, while young. The early Dutch turnips should also be sown towards the middle and last of the month, in small quantities. The Irish potatoes will be fit for use in October, and the tomatoes, will furnish a supply when the spring-grown crop has ceased to bear, and then continue till killed by a frost

AUGUST.—Sow peas, early Dutch and other varieties of turnips, ruta baga, onions, cabbages, cauliflowers brocoli, black Spanish radishes, carrots, beets, parsnips, salsafy, lettuce, and endive Plant snap beans. Transplant cabbages, cauliflowers, brocoli, celery, ruta baga, endive.

Remarks—Not much can be expected from peas sown this month, as they will be much crippled by the high winds and rain which we usually have; but if much wanted a few may be ventured. The beets and spinach are liable to the attacks of the worms, which destroy their leaves: should they escape these they will be fine.

SEPTEMBER.—Sow early Dutch and other varieties of turnips, ruta baga, beets, Swiss chard, mangle wurzle, carrots, parsnips, salsafy, lettuce, spinach, cabbages, onions, radishes, endive. Plant snap beans. Transplant ruta baga, cabbages, cauliflowers, brocoli, celery, lettuce, leeks, endive

OCTOBER.—Sow cabbages, lettuce, carrots, beets, turnips, radishes, spinach, salsafy, parsnips, ruta baga. Transplant cabbages, cauliflowers, brocoli, onions, lettnce, leeks, and endive.

NOVEMBER.—Sow peas cabbages, radishes, carrots, spinach, turnips, parsnips, lettnce, beets, salsafy. Plant mazaron and Windsor beans. Transplant cabbages, lestuce, onions, and leeks.

DECEMBER.—Sow peas, spinach, radishes, lettnce, cabbages, salsafy, carrots, beets, parsnips, Plant Irish Potatoes, mazagon and Windsor beans. Transplant cabbages, lettnce and onions

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